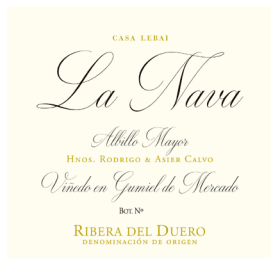


Casa Lebai La Nava 2021 (White Wine)



CASA LEBAI is the most personal project of Rodrigo and Asier Calvo. they carry out a deep study of the area for classification of the vineyard by clones, zones, soils and orientation, with which the concern to try to express the typicity of each place begins and all this gives rise to that word that is so popular at home “THE ZONING” from the Gumiel de Mercado vineyards.

Of the 32 own estates of the family vineyard, three are chosen for their age, soil typicity and behavior in vinification, each one has a character and personality that makes them different from the rest, with production methods that try to imitate what that relative did at the beginning of the 19th century.

In the 2019 vintage, CASA LEBAI was born, with the main objective of preserving the wine heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

Appellation	Ribera del Duero D.O.
Grapes	100% Albillo Mayor, 83 years old vines
Altitude / Soil	829 meters / sandy with gravel areas
Farming Methods	Practicing Organic
Harvest	Hand harvested in 16 Kg boxes
Production	Fermented in concrete eggs vats
Aging	Aged for 12 months in 500 l french oak barrels
UPC / SCC / Pack Size	8437005781030 - 18437005781037 - 12

Reviews:

“A blend of Albillo Mayor, Pirulés and Castellana Blanca, this wine has aromas of white peach, sage and jasmine. It is full on the palate, offering well-moderated acidity and peach, honeydew melon and rose petal, with a hint of dried hillside herbs in the vivid finish. **Editors’ Choice.**”

94 points Wine Enthusiast; Mike DeSimone - Issue August - September 2024

